



Hudson Valley Home Brewers, inc
Hudson Valley Home Brewers

Established 1989

Incorporated 1994

APRIL 2007 NEWS

APRIL MEETING TOPIC: RECORD KEEPING FOR HOMEBREWING,
PRESENTED BY RAY SYKES



Professor Ray Sykes at a Recent Performance



Ray will describe for us how our computers can be made to produce unreal brewing results

**COMPLICATED BREWING CALCULATIONS CAN BE SIMPLIFIED AND BE MADE REPEATABLE
ALL YOU GOTTA DO IS LEARN STUFF**

As all hobbies go, with homebrewing there is a seeming endless array of toys you can use or get or build to make your life easier or more fun. For those who are into recipes or brewing-day information organization, there are a number of options available—for help in calculating just one part of the recipe all the way to full blown complete recipe and process calculations. There is something for everyone out there, some free, and some for relatively little money.

Speaking for myself (Sherf), when I started brewing in 1986, there was very little information available about how to accurately calculate hop rates in a repeatable way. George Fix did a number of presentations during that time, and with his speaking notes and information from Ralph Owen at HopUnion, I was able to cobble together a hop usage spreadsheet that I still use today. I have long since forgotten the formulas or even how the spreadsheet works. However, I must say that if ProMash had been available then, I would not be using that spreadsheet now.

The software Ray will be talking about is well worth the effort to learn. For new brewers, just learn one section at a time, and by all means, **don't try to learn it the day you are going to brew!**

ALL YOU GOTTA DO IS LEARN STUFF!

The APRIL Meeting will be held
WEDNESDAY 4/11 at 96 Main 8PM

TAP NY CALL FOR BEER SERVERS
NOTE: CUTOFF DAY IS
MONDAY 4/16

newyork 07
craft brew & fine food festival
april 28 & 29, 2007
Hunter Mountain, NY
800-486-8346

April 1, 2007

Dear Volunteer Friend,

Well, here we are again, TAPsm New York is just around the corner! And this year, we are celebrating big time since we are marking the 10th Anniversary of TAPsm New York Craft Brew & Fine Food Festival!

As in previous years, we will need volunteers to pour samples for the participating breweries, therefore, we are reaching out to you for your assistance. As a volunteer, your job will be to pour 3oz samples of beer during one shift (2 1/2 hrs.) for one of the 32 breweries at the event that day. In exchange for your services you will be able to attend the festival for that day free of charge (for that day only). You will also receive a free volunteer T- shirt, one souvenir sampling glass, and naturally after your shift is over, you will have 2 1/2 hours to enjoy yourself sampling all the extraordinary craft beers and fantastic foods being offered at the event.

Support the shop that supports our Club!

PARTY CREATIONS

Business Hours;

Tuesday thru Friday 11AM—7PM

Saturday 11AM—4PM

Closed Sunday and Monday

845-758-0661

www.partycreations.net

Last year we had over 3200 people for the two days. We anticipate at least that many again this year. The event hours are from 12:00 noon to 5:00pm each day. We expect many folks to volunteer, so it is important that you confirm your interest in volunteering and what shift you would prefer as soon as possible. The cutoff date for volunteering is April 16th . (See shifts available below).

Once I receive your notice that you would like to volunteer, I will assign you a day, a shift and a brewery to work with. You will be notified via email as to what day and time to be there. Be aware that there are only a certain amount of "volunteer spots" to fill for each shift. These will be given on a first come first serve basis. Therefore, please indicate your choice of shifts and an "alternate shift" in your reply. Please note that brewery assignments are picked randomly and I cannot assign you to a specific brewery of your choice. Also note that it is fine if you want to volunteer for both days.

Shifts both days are:

1st Shift – From 12.00 to 2.30 PM

2nd Shift - From 2.30 to 5.00 PM

Volunteers for both shifts must check in 1/2 hr. before their shift. All volunteers are required to register at the SNOWSPORT SERVICES office down by the ticket booths at the entrance of the event. It is essential that you do this, since that is where you will receive your Volunteer T-shirt, sampling glass and wrist band for the day. Without this T-shirt and wrist band you will not be able to serve at the booth assigned to you or be on the event premises. This is an SLA issue and must be complied with.

All communications regarding volunteering should be directed to me at the following:

Nat Collins
nati@hvc.rr.com (preferred)
(845) 340-8428
(845) 821-3987

We are all excited about this year's event and we look forward to seeing you there. TAPsm New York and Hunter Mt. thank you for your contribution and for helping to make this festival New York State's premier Craft Brew & Food Festival.

Nat Collins
TAPsm New York Committee

BEST BREWS

Guided Otter in New Paltz hosts 17th Annual Hudson Valley Homebrewers Competition

By Jamie Lewis

Article Photos by Lauren Thomas

Courtesy of the New Paltz Times,
where the article originally appeared

They started drinking at 9:30 a.m. last Saturday morning but it was all in the cause of art. The contestants and judges at the Hudson Valley Homebrewers' 17th Annual Competition were more than serious about the content and quality of their libations. So it was, on a beautiful morning, when the sky was as rosy-tinged as a toper's nose, that the participants assembled at the Gilded Otter Brewing Company in New Paltz and got down to the difficult task of finding a draught of "perfect taste."

This type of event has a rich and colorful history. As recently as 1978 the after-effects of prohibition were still being felt. In that year Congress passed a bill allowing people to brew a certain amount of beer at home. Although the law can still change from state to state, the current rules for New York dictate that you can create up to 200 gallons a year for personal use, providing you have two adults over the age of 21 in the household and don't attempt to sell anything you've brewed. With the new rules in place, a new movement was born that boasts enthusiasts from almost everywhere in the world.

The name of the event is something of a misnomer, as the brews entered for competition come from all over the United States. According to judge-coordinator Paul Stolarski, many of the entries are mailed in. While this sounds like a risky proposition at first, the bottled beverages are lovingly wrapped like priceless museum pieces and entrusted to the postal service. Although, Stolarski noted sadly, "We did get one entry this year that arrived with a broken bottle." Mishaps aside, the organization appreciates the effort that all the contestants make and even awards a prize to the homebrew that's traveled the furthest.

Beer isn't the only the sort of brew that's judged. Mead, cider, perry and braggots are judged side by side with bocks, pilsners, por-

Hudson Valley Home Brewers

Steering Committee

Member: Frankie Flynn

fflynn@optonline.net

"Vice" Preso: Charlie Haight

cehaight@us.ibm.com

Newsletter/Scribe: David Sherfey

sherf@flagbrewing.com

Treasury: John Rudy

John_rudy@bigfoot.com

Off-shore Trail Guide:

Rachael Himelstein

hmiss@hotmail.com

On-shore Trail Guide:

Joe Franconi

jfranconi@me-engineers.com

Competition Organizer:

Al Alexa

aalexa@aol.com

Very Cool Members at Large:

Amanda Horn

Jeff Horn

Jim Taylor

Ray Sykes

Gloria Franconi

Bruce Franconi

Steering Committee Meetings are held the Wednesday after the Club Meeting, and are open to anyone who would like to attend AND contribute.

THE SMALL PRINT

The HVHB News is a publication of the Hudson Valley Homebrewers, Inc., (HVHB). The HVHB is an educationally oriented non-profit society that serves members of the Mid-Hudson valley in New York.

The HVHB was founded to fulfill the following purposes: a.) to promote public awareness of home brewing; b.) to improve and encourage our brewing skills through education and instruction, recipe exchange, cooperative brewing, competitions and tasting; c.) to learn more about better beer by sharing our collective knowledge; d.) to learn to become good beer judges and help others constructively to improve their brewing skills; and e.) to have good fellowship and assume personal responsibility for drinking within reason.

The opinions expressed are those of the HVHB president, news editor, and contributors and do not necessarily reflect those of HVHB.

HVHB welcomes letter, opinions, suggestions, and articles from members and readers. Items will be published as space permits on a first-come first-served basis. Include your name and phone number with submitted material. Send correspondence to HVHB, Inc. C/O/ News Editor, 83 Little York Road, Warwick, NY 10990.

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ters, stouts and ales of every variety. This is a temple for imbibers, whose text is: "Forever, beer brings gladness. Don't forget that water only makes you wet!"

Once the surviving entries arrived, the very serious job of tasting began. At first glance, the room appears to be a professorial gathering. The tables are set out according to style. One table for "light hybrids," one for "Belgian and French ale" and so forth. Then, at each table, several judges will sit and go through anonymous concoctions one by one and assess their worth, with only a reference number instead of a label or name.

Their opinion is then noted on a complex score sheet. They evaluate aroma, appearance, flavor, overall appearance and "mouthfeel." In addition to this, they then have to note specific things they've noticed about the particular entry. A certain brew might be "acetaldehydic" (having a strong aroma/flavor of green apples) or "phenolic" (a smoky, plastic, medicinal or peppery taste.) Marks are deducted for having a "whiff of sol-

vent," being "musty," "vegetal," or "yeasty." Ironic as it may sound, you can even get marked down for having too much alcohol in your concoction.

While this might sound like pedantic behavior, the people at these tables know their stuff, love their work and, although it's called a competition, it's far from such. The judges file the paperwork with their opinions and comments which are then given to the competitors once the contest is over so they might improve their skills.

It's a tough qualification. Official judges fall into four categories: Recognized, Certified, National and Master. The examination involves essay questions and tasting. To make matters worse, the examiners will go so far as to deliberately taint the brews you're required to taste in order to challenge your palate. Some choose to take the test and many fail, but in the upstairs room of the Gilded Otter it was hard to pick between the judges and the enthusiasts. Everyone seemed to be an expert.



Judges for Best of Show (L-R): Rich Evans of Burlington, Vermont; Matt Bobiak of Long Island; and David Sherfey of Warwick. Not pictured: Dave Witzell of Long Island and John Beale of Troy.



A view of the Best-of-Show judges from above at the Gilded Otter.

Criticism is constructive in the truest sense of the phrase. The entire purpose of the event is to educate and improve the quality of the brews and everyone in this gathering of brewers seems to agree. Even the rawest of contestants will walk away knowing how to handle their hops, utilize their gruits and as one person said, "...know their melomel from their sack." When asked why a competition such as this would be so friendly and supportive, another attendee quipped, "The only enemy is Anheuser Busch!"

This year's competition ended with a surprise result. Red Hook homebrewer Bruce Franconi took home both first and second place best of show for his "English barley-wine" and "English cider" respectively. A pleasing result for this exiled Anglo-journalist. Bruce and his wife, Gloria run Party Creations, one of the few remaining homebrew supply stores in the area and he was terribly humble about his double victory.

"There are a couple of ways of approaching this kind of thing, but you have to take the artistic approach," said Bruce. "You have to understand your equipment and your components."

With that success under his belt, Bruce will be joining his fellow competitors and judges on a field trip to Prague later this week so they might further expand their knowledge. No doubt, local residents will be supping the rewards of their efforts in the years to come. And this reporter was the only man at the competition to have drunk little in the call of duty and went home not as sober as a judge, that rarest of things -- an abstemious journalist.

For more information about the Hudson Valley Homebrewers, visit www.hbd.org/hvhb. To learn about homebrewing styles and judging, visit the Beer Judge Certification Program at www.bjcp.org.

-- Jamie Lewis

HUDSON VALLEY HOMEBREWERS 2007 COMPETITION

WINNERS

Cat	Style	Place	Brewer	Beer Name	
1	Light Lager	1	Philip Denlinger	Stott Dort	
1	Light Lager	2	Mike Manzi	Mike Light	
2	Pilsner	1	Philip Denlinger	Joe F German Pils	
2	Pilsner	2	Manny Holl	Pilsner	
3	European Amber Lager	1	Manny Holl	Oktoberfest	
4	Dark Lager	1	Von Bair	Black Forest Beer	
4	Dark Lager	2	Manny Holl	Dunkel	
5	Bock	1	Sean White	Procrastinator Doppelbock	
5	Bock	2	Manny Holl	Bock	
5	Bock	3	Philip Denlinger	Old Doppelbock	
6	Light Hybrid Beer	1	Philip Denlinger	Koelsch	
6	Light Hybrid Beer	2	Kci Kosmoski	Blonde Ale	
6	Light Hybrid Beer	3	Von Bair	Buckwheat's Favorite	
7	Amber Hybrid Beer	1	Jeff Lieder	Dusseldorf Alt Beer	
7	Amber Hybrid Beer	2	Philip Denlinger	JZ Alt	
7	Amber Hybrid Beer	3	Scott Ofslager	California Common	
8	English Pale Ale	1	Caleb Eagan	Bit O Bitter	
8	English Pale Ale	2	Kci Kosmoski	ESB	
8	English Pale Ale	3	Phil Clarke	English Phil Ale	
9	Scottish and Irish Ale	1	Phil Clarke	Mc Spoon's Scotch Ale	
9	Scottish and Irish Ale	2	Tom Eagan	Rutgers Red	
9	Scottish and Irish Ale	3	Philip Denlinger	Crazy Falcon Wee Heavy	
10	American Ale	1	Von Bair	Hop Heaven Ale	
10	American Ale	2	Caleb Eagan	Hopnuggin Pale Ale	
10	American Ale	3	Greg Mobley	Evil Twin	
11	English Brown Ale	1	Frank Kobes	BA	
11	English Brown Ale	2	Tom Eagan	Good Time Chalie's Brown Ale	
11	English Brown Ale	3	Kci Kosmoski	English Mild	
12	Porter	1	Jeff Lieder	Born Porter	
12	Porter	2	Scott Ofslager	Baltic Porter	
12	Porter	3	Raymond Sykes	Sweet	
13	Stout	1	Corie O'Malley	-none-	
13	Stout	2	Caleb Eagan	Fiddler's Green Stout	
13	Stout	3	Pier DiCamillo	Stout	
14	India Pale Ale	1	Brett Lavin	Pliney The Elder Clone	3rd Best of Show
14	India Pale Ale	2	Tess/Mark Szamatalski	IPA	
14	India Pale Ale	3	Caleb Eagan	Evolution IPA	
15	German Wheat and Rye Beer	1	Chris Elsesser	Hometown Regular Wheat	
15	German Wheat and Rye Beer	2	Scott Ofslager	Weisenbock	
16	Belgian and French Ale	1	Mark Waldron	Belgian Specialty Ale	
16	Belgian and French Ale	2	Raymond Sykes	Rodenxander	
16	Belgian and French Ale	3	Philip Denlinger	My BDG	
17	Sour Ale	1	Terry Felton	Cervoise Tourne	
17	Sour Ale	2	Raymond Sykes	Oud Bruin	
17	Sour Ale	3	Raymond Sykes	Red	
18	Belgian Strong Ale	1	Raymond Keating	Ray's Special Ale	
18	Belgian Strong Ale	2	John Santella	Belgian Tripel	
18	Belgian Strong Ale	3	Chris Gersey, James Azotea	Belgian Tripel	
19	Strong Ale	1	Bruce Franconi	-none-	Best of Show
19	Strong Ale	2	Bruce Franconi	-none-	
19	Strong Ale	3	Greg Mobley	Secret Stash	
20	Fruit Beer	1	Sean White	Flanders Red with Sour Cherries	
20	Fruit Beer	2	Chris Elsesser	Cherry Winter Wheat	
20	Fruit Beer	3	Greg Mobley	Black Razz	

Cat	Style	Place	Brewer	Beer Name	Best of Show
21	Spice, Herb, Vegetable Beer	1	Jim Taylor	Punky Monkey	
21	Spice, Herb, Vegetable Beer	2	Mike Manzi	Chocolate Max Stout	
21	Spice, Herb, Vegetable Beer	3	Jim Buryk	Honey Nut Coffee	
22	Smoke Flavored & Wood Aged Beer	1	Dirk Schalle	Smoked Hefeweizen	
22	Smoke Flavored & Wood Aged Beer	2	Scott Ofslager	Rauchbier	
23	Specialty Beer	1	Raymond Sykes	Jazzmine	
23	Specialty Beer	2	Mike Tehan	Honey Hefeweizen	
23	Specialty Beer	3	Phil Clarke	While Janet's Away	
24	Traditional Mead	3	Tess/Mark Szamatalski	Sweet Mead	
25	Melomel (Fruit Mead)	1	Phil Clarke	Liquid Ruby	
25	Melomel (Fruit Mead)	2	Phil Clarke	What Melons!	
25	Melomel (Fruit Mead)	3	Tess/Mark Szamatalski	Raspberry Mead	
26	Other Mead	1	Bruce Franconi	-none-	
26	Other Mead	2	Steve Thomas	Steve's Mix	
26	Other Mead	3	Raymond Sykes	ACer Von Rouche	
27	Standard Cider/Perry	1	Bruce Franconi	-none-	2nd Best of Show
27	Standard Cider/Perry	1	Gary Awdey	38	
27	Standard Cider/Perry	2	Wayne Beckerman	Spy Cider	
28	Specialty Standard Cider/Perry	1	Gary Awdey	Cherry Bittersweet	
28	Specialty Standard Cider/Perry	2	Frank Kobes	CBC	
28	Specialty Standard Cider/Perry	3	Michael Craig	Berry Cider	





More competition photos are available at;
<http://new.photos.yahoo.com/wa2jpu/album/576460762395024738>

Great Photos, Courtesy of "Gregg" wa2jpu....

**The PICNIC IS COMING!
THE PICNIC IS COMING!
VOLUNTEERS NEEDED!!!**

As you can see on the calendar right over there, the picnic is planned for Saturday, June 9, from 11AM to 5PM.

NOTE, that is around **65 days away**. NOW, don't just go to sleep! Think of what that 65 days will accomplish:

WE GOTTA HAVE BEER FOR THE PICNIC: Brew NOW and it will be ready IN TIME!

WE GOTTA HAVE FOOD FOR THE PICNIC: Please, don't make *that* now, it won't taste good then....BUT...be thinking of something REALLY COOL that you make and **PLAN TO BRING IT**. Actually, COMMIT to making it. Great things to bring are;

VEGETABLE DISHES

SALADS

DIPPING STUFF

continued.....



UPCOMING EVENTS	
April Meeting 96 Main @ Corner of South Clover Topic: Record Keeping & Brewing Software, with Professor Ray Sykes	Wednesday 4/11 @ 8PM
April Steering Committee Meeting (possibly) Charlie's House; 44 Boardman Road, Poughkeepsie	Wednesday 4/18 @ 8PM
CIDER JUDGE CALIBRATION @ Party Creations Mr. Flynn, Moderator	Saturday 4/21 @ noon
2007 CIDER NATIONALS 96 Main @ Corner of South Clover	Sunday 4/22, time TBA
TAP NY Hunter Mountain www.tap-ny.com	April 28-29 12 – 5 PM, both days
BIG Brew Day Party Creations	Saturday May 5 10 AM
May Meeting 96 Main @ Corner of South Clover Topic: Advances in Bubble Theory and Technology, with Steve Thomas	Wednesday 5/9 @ 8PM
May Steering Committee Meeting (possibly) Charlie's House; 44 Boardman Road, Poughkeepsie	Wednesday 5/16 @ 8PM
Amber Waves of Grain Competition go here for all details: http://awoghomebrew.com/ PARTY CREATIONS IS A DROPOFF	Friday and Saturday May 18 & 19
Brewers East End Revival COMPETITION Long Island... go here for all details: http://hbd.org/beer/	Saturday, May 19
HVHB Picnic Wilcox Park Route 199 near Beautiful Downtown Lafayetteville	Saturday 6/9 10 AM
Mead Day Party Creations	Saturday 8/4 10 AM
Dutchess County Fair BEER COMPETITION Date and time CORRECTED by the Fair	Saturday 8/11 9AM

The PICNIC IS COMING!
THE PICNIC IS COMING!
VOLUNTEERS NEEDED!!!
Continued...

UNIQUE ENTREES

DESERTS

It would be really nice if someone could volunteer to organize a few game activities for those of us kids in the group. You know the kind...

EGG TOSS

WATER BALLOON TOSS

And other things that "adults" and children like to do at picnics.

Whatever you plan to bring or do for the picnic, BEER, FOOD, GAMES; please email sherf@flagbrewing.com and David will be in touch with you. **NO, Gloria, I am NOT the organizer, just the communicator....!**

HEADS-UP!
MAY MEETING TOPIC:
Advances in
Bubble Theory and Technology
With the esteemed
STEVE THOMAS

Trust me folks,
you won't want to miss this meeting.

Steve will reprise his now famous presentation on BUBBLES, and will update us on any new and relevant discoveries that have been made.

If you have never seen this one, it is probably one of the best and certainly the most memorable of BEER topic discussions we have.

You will learn more about beer bubbles than you ever thought was possible!

After attending this presentation, and then putting Steve's recommendations into your brewing process, you will all be able to get far better bubbles in your beer than you are presently achieving.

BE THERE!